## CHARLES COUNTY, MARYLAND PRETREATMENT PROGRAM WASTEWATER DISCHARGE PERMIT APPLICATION / RENEWAL

Section 4.6 of the Charles County Water and Sewer Ordinance regulates the discharge of wastewater to the County's sanitary sewer system.

All users that have the potential to discharge into the County's sanitary sewer system are required to complete this form.

WDP Permit Number:	Building Permit No.:	Date Received:		
Please answer all questions. Indicate "N/A" if the question does not apply to your business. Use additional sheets of paper if necessary. Incomplete or unreadable applications or those without an original signature will be returned and will considerably delay the processing of your permit. If you have questions concerning this application, please call (301) 609-5632 Monday thru Friday 8:00 a.m. to 2:30 p.m. Please allow a minimum of 30 days for processing.				
Please return completed application form to: Charles County Government, 5310 Hawthorne Rd, La Plata, MD 20646 ATTN: Pretreatment Specialist				
<b>1.</b> Is this Property connected to the Charles County Sewer System? □ Yes □ No If no. <b>STOP</b> . This form is complete				
2. WATER USAGE/DISCHARGE INFORMATION		3. TYPE OF BUSINESS:		
Est. daily water usage: $\square$ 0 - 24,999 GPD $\square$ 25,000 GPD or greater Nature of discharge:		☐ Food Handling/Preparation ☐ Automotive ☐ Photo processing/Medical Office/Dental Office		
		□ Other		
Indicate if you have (or will have) or		Briefly Describe Business Function:		
Floor drains				
Sewer discharge other than sanitary wa Oil/flammable liquids				
Silver recovery units		What raw materials (or foods) are used?		
Neutralization system(s)				
Grit/solids				
Metal milling/plating/finishing		What finished products (or foods) are p	roduced?	
Chemical etching/washing				
Dishwasher				
Food grinder/garbage disposal		Business Hours: am/pm to	o am/pm	
Deep fryer		In Business Since:		
Grill/griddle/stove		EOOD HANDI EDS		
Animal/vegetable grease		FOOD HANDLERS Est. number of meals served peak hour:		
Septage		Est. number of meals served daily:		
Bulk chemical storage		Maximum seating capacity:		
(Also requires a Spill Prevention Plan)		Is there an existing grease interceptor? ☐ Yes ☐ No If yes, provide size (gallons):		
Is any part of this business regulated under any provision of 40 CFR parts		A minimum 2,000 gallon grease interc	entor is required.	
401 thru 471? ☐ Yes part	_ 🗆 <sub>No</sub>	Interceptor Location:		
		Name of previous business at this locat		
SIC or NAICS Code:		Projects requiring a grease interceptor (G/	I) must submit with this	
Business Name:		application, prior to processing, a plumbing plan (preferably 11" x 17") showing the location of the grease interceptor, the connection of all		
Business Address:		"""   ""   ""   ""   ""   ""   ""		
			ncluding slop sinks, mop sinks, floor drains and can nes must be clearly marked or highlighted. Refer to	
Contact Name:	Phone: ( )	the current County specifications and detail for grease interceptors.  Incomplete application packets will delay approval.		
a system designed to assure that que person or persons who manage the	alified personnel properly gather and system, or those persons directly re- pelief, true, accurate, and complete.	re prepared under my direction or super d evaluate the information submitted. B sponsible for gathering the information, I am aware that there are significant per ng violations."	ased on my inquiry of the the information submitted	
Date	Signature of Authorized Representative		Title	
	Printed Name of Authorized Representative		Print Title	
Signatory is:  Owner-occupant	☐ Owner ☐ Corporate official	☐ Corporate staff ☐ Agent ☐ Othe	r:	